



WEDDING - FORMAL MENU

CANAPE ON ARRIVE – CHOOSE 3

truffled mushroom & parmesan arancini balls

potato corn & manchego cheese croquettes

roma tomato, olive & pumpkin samosa

vegetable spring roll

caramelized onion & goats cheese cocktail quiche

italian risotto ball

ENTREE: MIXED ANTIPASTO PLATE

prosciutto wrapped bread-stick

sopresa salami

double smoked leg ham

basil infused bocconcini

marinated sundried tomato

marinated artichoke marinated olives

SEAFOOD OPTIONS – COLD PLATTERS

fresh Sydney rock oysters w lemon

fresh prawns w lemon

smoked salmon

SEAFOOD OPTIONS – HOT PLATTERS

salt & pepper calamari

white bait



WEDDING FORMAL MENU

ENTREE MIXED ANTIPASTO & ARANCINI PLATTERS

arancini - beef ragu, spinach & ricotta, chicken & mushroom

mixed antipasto platter - prosciutto, sopressa salami, double smoked leg ham, mortadella, coppa fresh grilled eggplant, fresh grilled capsicum, marinated olives, sundried tomato, marinated artichoke

provolone cheese, basil infused bocconcini

assortment of Crusty bread rolls w butter portions

ENTREE OR MAIN: MIXED ANTIPASTO & ARANCINI PLATTERS

rigatoni beef ragu, tender pieces of beef w homemade tomato & basil sauce

beef tortellini e funghi w lean bacon, fresh mushrooms, shallots & cream sauce

beef ravioli w homemade basil & napolitana sauce

torglione siciliana w summer eggplant, homemade basil & napolitana sauce w parmesan

penne pesto w pine nuts, fresh basil, parsley, garlic & oil blended w cream & grated parmesan

homemade spinach & ricotta cannelloni w basil & napolitana sauce

traditional homemade beef lasagne w fresh basil & mozzarella

INSALATA

rocket - wild baby rocket w pine nuts, parmesan & balsamic dressing

caprese - baby bocconcini, cherry roma tomatoes, oregano & pesto dressing

ceasar - baby cos lettuce, shaved parmesan, bacon w/dressing



WEDDING FORMAL MENU

MAIN MEALS – ALTERNATE – CHOOSE 2

pollo alla cacciatore -chicken breast w fresh mushrooms, olives & homemade napolitana sauce w seasonal vegetables

chicken breast supreme -roasted chicken breast w seasonal vegetables, chat potatoes & tarragon jus

beef tenderloin - beef w chive mash, baby carrots, sautéed mushrooms & red wine reduction

veal scaloppine - veal steaks w fresh mushrooms & wine sauce w seasonal vegetables

salmon - grilled salmon fillet w char grilled asparagus & broccolini w pesto sauce

barramundi - grilled fillet w lemon butter sauce & seasonal vegetables

DESSERT – ALTERNATE – CHOOSE 2

Creme Brulee

Tiramisu w chocolate sauce

Sticky Date Pudding w caramel sauce

Cheese-cake w berry compote

Lemon Lime Citrus Tart w lemon curd & icing sugar

Vanilla Pannacotta w saffron spice pineapple

staff included

hired Goods: - available for your event at extra cost

call our office for pricing and to tailor a package suitable for your event